



EST. 1970
OCCASIONS
CATERING

SPRING & SUMMER MENU





Seasonal menu design at Occasions is a family affair. We start by gathering around our community table and learning what our culinary team is, literally, “cooking up.” We also share inspirations from our travel adventures, restaurant experiences, and home kitchens. Like any family discussion, ours is full of laughter, shared memories and no shortage of passionate opinions.

As you explore our collection, including some favorite menu items that have endured through generations, we hope you’ll notice the care our chefs take in crafting contemporary regional interpretations of the world’s finest cuisines. We love to feature the work of Rocky Mountain growers and local culinary artisans.

Still in search of options? Our chefs love to create custom menus, and we also have many, many (many!) proven selections that aren’t listed here. Talk to your event designer about creating the perfect menu for you.

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YOUR MENU, YOUR WAY

We cater to you! We can easily accommodate special dietary restrictions with advance notice. Our menus are designed to be as inclusive as possible, and items can be adjusted to meet most needs. Our “guide to goodness” key will help you identify the menu items that will best serve your guests and you.

v | vegetarian

vg | vegan (always dairy free)

gf | gluten free

df | dairy free

nuts | contains nuts

shell | contains shellfish

Items marked with an asterisk () may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

BEEF

Herb Crusted Tenderloin Carvery or Filet Mignon | signature fresh herb rub, creamy horseradish sauce | gf, *

Signature Rub Sirloin Carvery | "magic powder" rub of native colorado herbs, dried mushrooms, spices and pollens, smoky local bourbon sauce | gf, df, *

Grilled Achiote and Lager Sirloin | charred corn chimichurri | gf, df, *

Chili Rubbed Grilled Flank Steak Carvery | ancho chili rub, three herb chimichurri, roasted red pepper aioli | gf, df, *

Bistro Short Ribs | 18 hour braise, fresh gremolata | gf, df

Smokehouse Brisket | chipotle, apricots | gf, df

FISH

Pan Seared Rocky Mountain Trout | cornmeal dust, mustard seed caviar, crispy chickpeas, frizzled swiss chard | gf, df

Grilled Lemon Salmon | lemon vinaigrette | gf, df

Flower Power Mahi Mahi | sunflower seed pesto, heirloom tomato peppadew coulis | gf, nuts, *

Orange Brown Sugar Smoked Salmon | mango serrano relish | gf, df, *

Harissa Grilled Trout | roasted beet, avocado, scallion | gf, df

STAFF FAVORITES:

Signature Rub Sirloin Carvery

Flower Power Mahi Mahi

Wild Mushroom and Brie Stuffed Chicken

CHICKEN

Grilled Chicken Paillards | citrus herb marinade, heirloom tomatoes, basil salsa verde | gf, df

Pan Roasted Lemon Herb Chicken | thyme, sage, lemon juice | df

Palisade Grilled Chicken | peach barbecue sauce | gf, df

Chicken Scampi | parmesan herb panko, chopped tomatoes, garlic lemon basil beurre blanc

Wild Mushroom and Brie Stuffed Chicken | spinach, parmesan crust, chive oil

Basil and Smoked Paprika Chicken | spanish smoked paprika, asparagus caponata, colorado honey vinaigrette | gf, df

Western Slope Bacon Infused Chicken | hickory smoked bacon, roasted poblano and olathe cornbread stuffing, brown butter bbq sauce | gf

Polenta and Kale Stuffed Chicken | basil oil drizzle | gf, df

Mykonos Lemon Grilled Chicken Breast | olive, cucumber, baby tomato, red onion, basil, feta | gf

Crispy House Spiced Fried Chicken Breast | boneless skinless breast, palisade peach chutney | df

PORK

House Smoked Pork Loin | grilled palisade peach salsa | gf, df

Banana Leaf Roasted Kalua Pork | hawaiian pink salt, pineapple sambal relish | gf, df

Mojo Marinated Pork Loin | slow cooked, fire crusted, mojo chipotle sauce | gf, df

ENTRÉES

VEGETARIAN

Grilled Cauliflower Wedge | tomato marmalade, wilted sorrel and arugula salad, olive tapenade | vg, gf

Sweet Potato and Black Bean Enchilada | queso fresco, red chile sauce, avocado, mexican crema | v*, gf

Eggplant and Goat Cheese Stack | roasted eggplant and tomato, wilted spinach, haystack mountain goat cheese, basil oil, balsamic reduction | v

Grilled Pasilla Rellena | cheesy grits, cremini mushroom, zucchini, occasions red chile sauce, cumin crema, fresh lime | v, gf

Triple Corn Risotto | leeks, baby tomato, local cotija, stewed asparagus | v, gf

Personal Naan Pizza | roasted curry cauliflower, saag paneer, snow pea chiffonade | v*

Stuffed Collard Greens | golden beet and spinach "farrotto," orange tarragon jus | v*

Portobello Wellington | fresh basil, baby spinach, toasted pine nuts, caramelized onion ragout, saffron rouille sauce | v*, gf, df

Cheese Shoppe Cauliflower | occasions five cheese sauce, asparagus tips, sundried tomato, crispy shallot, parmesan gratin | v, gf

Wild Mushroom Lasagna | pecorino, cave-aged gruyere, madeira reduction | v

v* | can be made vegan upon advance request

CARTA DI MUSICA



BRUNCH OPTIONS

Hashtag Station | build your own from corned buffalo, braised beef short rib, smoked trout, olathe red potatoes, roasted sweet potato, charred tomato, caramelized onion, griddled peppers, frizzled kale, grilled corn, fresno chile aioli | gf, df

Trout and Avocado Toast | denver bagel, house smoked trout, dilled boursin, pickled red onion, avocado, crispy kale

Churro Pancake | cinnamon batter, drunken bananas, honey rhubarb syrup | v

Quiches and Tarts

- Mushroom and leek | v
- Sundried tomato and spinach | v
- Mountain Quiche Lorraine | gf

Lox Presentation | sliced lox, mini bagels, traditional accompaniments

Hash Brown Crusted Quiche | roasted vegetables, aged cheese, crumbled local sausage | gf

Breakfast Taco Bar | seasoned farm fresh scrambled eggs, petite soft corn tortillas, guest choice of toppings | gf, df

- Pork carnitas
- Pulled smoked chicken
- Fresh pico de gallo
- Chunky guacamole
- Grated cheddar

Grilled Asparagus and Heirloom Tomato Scramble | farm fresh eggs, crumbled queso fresco, pasilla chile hollandaise | v, gf

Estes Park Frittata | smoked brisket, scallion, sundried tomato, bell pepper, mushrooms, aged white cheddar | gf

Loaded Hash Browns | aged white cheddar, cotija, tender belly dry cured bacon, scallion, crema | gf

Scratch Biscuit | walter's famous biscuit, apple butter, raspberry chipotle jelly, whipped wildflower honey butter, grapefruit mint marmalade, pickled serrano pimiento cheese | v

BREAKFAST MEATS

Applewood Smoked Bacon

Tender Belly Bacon

Local Polidori Breakfast Sausage

Homemade Bison Chorizo

Turkey Breakfast Sausage

CAN'T GET ENOUGH BRUNCH?

Ask your designer about additional brunch options, too numerous to list here.



PETITEHORS D'OEUVRE

MEAT

Mini Steak Sandwich | rosemary chimichurri, balsamic onion marmalade, roasted garlic aioli | *

Colorado Buffalo Slider | local bison patty, mediterranean spiced blueberry sauce

Surf and Turf Maki | spicy tuna, pepper seared sirloin, grilled asparagus, crispy sweet potato straws, smoked soy | gf, df, *

Sriracha Candied Bacon Capped Melon | rocky ford cantaloupe | gf, df

Bao Banh Mi | housemade bao bun, lemongrass pulled pork, grilled jalapeño ginger aioli, asian slaw | df

Bolivian Beef Empanada | chimichurri aioli

Buffalo Chicken Meatball | red hot ranch dipping sauce

Spicy Elk Sausage Skewer | smoked pineapple | gf

Grilled Jerk Chicken Skewer | tropical jamaican bbq sauce | gf, df

Bacon Wrapped Mac and Cheese | smoked gouda, white barbecue sauce

"Chicken and Waffles" | house savory waffle cone, smoked chicken, red grape, serrano agave aioli, pickled celery

Jalapeño Popper Mini Potato | cheddar, cream cheese, bacon | gf

Bourbon Glazed Meatball | colorado whiskey | df

Frank in a Blanket | sesame crusted pastry, honey dijon dipping sauce | df

SEAFOOD

Spicy Tuna Pressed Sushi | ahi, avocado, cucumber, colorful drizzle | gf, df, *

Coconut Shrimp | peach mango serrano marmalade | df, shell, *

Darjeeling Vodka Cured Salmon | cucumber round, dill crème fraîche, sweet chile pearls | gf, *

Petite Crab Cake | agrodolce pepper, preserved lemon caper remoulade | gf, df, shell, *

Smoked Brook Trout Sushi | avocado, peach pickle, cucumber, sesame tempura crunch, serrano agave aioli | df

VEGETARIAN SELECTIONS

Tomato Soup and Grilled Cheese | roasted tomato basil bisque, mini grilled cheese coin | v

Occasions Avocado Toast | yuzu marmalade, colorado dark agave, seed bread | vg

Watermelon Cube | fresh piquillo chimichurri, prickly pear serrano syrup | vg, gf

Caprese Skewer | pesto marinated baby mozzarella, whole grape tomato | v, gf

Baby Black Bean Slider | guacamole, tomatillo salsa | v

Fusion Vegetable Empanada | potato and garden vegetables, olive, smoked paprika, herb yogurt dip | v

Gruyère Gougère | classic french bakery cheese puff | v

Bistro Vegetable Roulade | crisp eggplant, roasted red pepper, daikon sprouts, boursin | v

Sweet Corn Gazpacho | avocado brunoise, aleppo chile, basil glass | vg, gf

Rocky Mountain Pizetta | grilled peach, local goat cheese, fresh basil, peach barrel aged balsamic | v

Crispy Chile Relleno | roasted tomatillo salsa | v

STAFF FAVORITES:

Surf and Turf Maki
Crispy Chile Relleno
Bolivian Beef Empanada

TABLE DISPLAY

Antipasto Platter | chef's seasonal assortment of cured meats, gourmet cheeses, marinated vegetables, olives, dried fruits, crostini and crackers

Grilled Peach and Burrata Flatbread | lavender honey, micro cress | v

Green Chile Goat Cheese Dip | crisped pumpkin seed crust | v, gf

Smoked Rocky Mountain Trout Brandade | potato, lemon, garlic, olive oil

- Bread crisps and crackers
- Red grapes
- Assorted olives and pickles
- Blanched vegetables

Classic Bruschetta Bar

- Tomato and fresh basil | vg, gf
- Tuscan white bean dip | vg, gf
- Asparagus caponata | vg

Cheese and Fruit Display | chef's selection of cheeses, fresh and dried fruits, assorted nuts, crostini and crackers | v, gf, nuts

Warm Artichoke and Spinach Dip | wilted spinach, artichokes, roasted garlic, herbed crostini | v

Roasted Blue Crab Dip | parmesan, asiago, green onion | gf, shell

Pastry Wrapped Brie | triple cream brie wheel stuffed with cranberry plum chutney | v

Poached Grape and Gorgonzola Bruschetta | tomato jam | v

Smoked Salmon Bruschetta | sambal cream cheese, cucumber, hard cooked egg

Crème de Brie and Roasted Tomato Flatbread | balsamic onion marmalade, arugula | v

FIRST COURSE

SALAD

Palisade Peach | field greens, grilled palisade peaches, farmer's cheese, candied almonds, vanilla bean balsamic vinaigrette | v, gf, nuts

Antipasto | romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

Garden Grape | baby lettuces, shaved radish, spiced walnuts, manchego, red grapes, sherry red grape vinaigrette | v, gf, nuts

Splendor | field greens, sliced strawberries, dried cranberries, sugared walnuts, gorgonzola, pear vinaigrette | v, gf, nuts

Black Lentil and Bibb | red bell pepper, shaved red onion, feta, baby tomato, kalamata olives, crispy chickpeas, mint, lemon oregano vinaigrette | v, gf

Butterleaf and Beet | bibb lettuce, roasted beets, blue cheese, spiced walnuts, shaved red onion, champagne vinaigrette | v, gf, nuts

Kale and Green Apple | kale ribbons, feta, candied walnuts, julienne apple, cider vinaigrette | v, gf, nuts

ELEGANT START

Carta di Musica | edible flower, shaved radish, baby greens, carrot, lemon rosemary oil | vg, gf

Grilled Caprese Stack | fresh mozzarella, heirloom tomato, eggplant "bacon," basil oil | v, gf

Rocky Ford Cantaloupe Trio | v, gf

- melon carpaccio, mint, fresno chile, lime zest, black lava salt
- black bean calabacitas taco, fried avocado, cantaloupe pico
- rocky ford agua fresca sip

Zucchini Carpaccio | baby arugula, shaved parmesan, aleppo pepper, black lava salt | v, gf

Grilled Asparagus Tart | fingerling potato, chevre, smoked tomato vinaigrette | v

STAFF FAVORITES:

Splendor Salad

Green Chile Goat Cheese Dip

SIDES

POTATOES

Chop House S'mashed Potatoes | roasted garlic, aged white cheddar, scallions | v, gf

Rosemary Roasted Potatoes | olive oil, sea salt | vg, gf

Crispy Yukon Gold Potatoes | roasted lemon | v, gf

Chipotle Whipped Potatoes | chipotle in adobo, fresh chives | v, gf

Flame Grilled Red Potatoes | olive oil, sea salt | vg, gf

Sesame and Balsamic Roasted Sweet Potatoes | forbidden rice, kale | vg, gf

PASTAS AND GRAINS

Saffron Arugula Risotto | fresh lemon squeeze | v, gf

Triple Corn Risotto | leeks, baby tomato, local cotija | v, gf

Neighborhood Bistro Salad | local quinoa, baby arugula, roasted corn, grape tomatoes, golden beets, zucchini, queso fresco, avocado herb dressing, served chilled | v, gf

Penne Primavera | wilted spinach, sautéed peppers, mushrooms, velvety pesto cream sauce | v

Loaded Mac and Cheese | sour cream cheddar sauce, crispy bacon, scallions

Garden Quinoa | broccoli, green bean, cauliflower, jicama, roasted baby tomato, grilled scallion, smoky sweet miso vinaigrette | vg, gf

Warm Gnocchi Salad | spinach, sundried tomato, garlic vinaigrette | v, df

Coconut Cherry Jasmine Rice | vg, gf

Farro Hash | wild mushrooms, red onion, greens, fried sunchokes | vg

Summer Farfalle | broccoli rabe, yellow squash, garlic vinaigrette | v

VEGETABLES

Grilled Asparagus | smoked tomato vinaigrette, shaved romano, lemon zest, sea salt | v, gf

Farmer's Market Vegetable Display | seasonal selection of roasted, grilled and marinated vegetables fresh from the farm, house marinated orange rosemary olives, served at room temperature | vg, gf

Green Beans and Cauliflower | roasted garlic, smoked paprika, sherry vinegar | vg, gf

Garlic Roasted Broccoli | lemon juice | vg, gf

Zucchini and Yellow Squash | roasted grape tomatoes, roasted garlic, black lava salt | vg, gf

Smoked Summer Carrots and Cauliflower | bay butter, honey, verjus blanc | v, gf

Simply Sautéed Broccolini | garlic, lemon zest, black pepper | vg, gf

Sautéed Green Beans and Roll Cut Carrots | za'atar, orange zest, chervil | vg, gf

Balsamic Caramelized Brussels Sprouts | garlic, shallots, sea salt | vg, gf

Roasted Garden Vegetables | market selection, garlic, fresh herbs | vg, gf



STATIONS

Bison Tomahawk Station | colorado bison, charred sweet corn chimichurri, avocado toast | df

Poke Bar | your bowl of choice

- **Tuna bowl:** cubed ahi, sticky rice, pineapple, cilantro, cucumber, shaved radish, thai red curry, house sriracha | gf, df
- **Salmon bowl:** seared salmon, colorado golden beets, spring greens, charred corn, baby tomato, pacific greens vinaigrette, sriracha | gf, df

Mac and Cheese Bar

- **Traditional Three Cheese Cavatappi Mac** | v
- **The Cheese Shoppe:** house fromage fort, parmesan, gouda, aged cheddar, fresh herbs | v
- **Select five toppings/mix ins:** pan seared garlic shrimp, pancetta crumbles, steamed broccoli florets, english peas, sun dried tomatoes, frizzled shallots, asparagus tips, parmesan ribbons, sautéed mushrooms, diced grilled jalapeños

Meatball Sampler Trio

- Beef meatball in mushroom brodo
- Thai chicken meatball, apricot chile sauce
- Bourbon glazed beef meatball

Heirloom Tomato Carvery | tomatoes carved to order | v

- Fresh mozzarella, crumbled bleu
- Chiffonade basil
- Basil olive oil, extra virgin olive oil, balsamic vinegar
- Cracked pepper, pink salt
- Grilled ciabatta plank

Rainbow Crudites | colorado green chile goat cheese, harissa carrot hummus, red beet hummus, crudité | v, gf

Stromboli Carving Station | petite stromboli carved to order

- Meatball and mozzarella
- Mixed vegetable and cheese | v
- Marinara dipping sauce | v

Hand Torched Bruschetta Station | built to order and torched at the station

- **Breads:** brioche, herb focaccia
- **Toppings:** prosciutto, heirloom tomato, arugula, mushroom duxelle, roasted garlic spread
- **Cheese:** fresh mozzarella
- **Finish:** marinara, bechamel, cracked pepper, pink salt

Fusion Taco Bar | filled to order on corn tortillas | gf

- **Select two:** smoked brisket, crispy mahi mahi, shaved brussels sprouts, duck confit, fried avocado, kalua pork, falafel and marinated cucumber

Small Plate Station Options

- **Togarashi Grilled Watermelon:** white soy sauce, avocado-mango relish, micro mint | vg, gf
- **Kalbi Beef:** coconut cherry jasmine rice, yuzu kosho slaw | gf, df
- **Jerk Shrimp Brochette:** smoked pineapple, nassau grits | gf, shell
- **Tsukune:** japanese chicken meatball, tare sauce | df
- **Citrus Glazed Duck:** japanese pancake fettuccini, yuzu marmalade, shaved brussels sprouts, fuji apple | gf, df
- **Open Face Ravioli:** asparagus, mushroom, whipped ricotta, smoked tomato cream, saffron foam, snow pea chiffonade | v

RAINBOW CRUDITES





BISON TOMAHAWK STATION



LATE NIGHT SNACKS

Mini Breakfast Burrito | eggs, potatoes, sautéed vegetables, green chile, cotija, queso fresco, occasions red chile sauce | v

Cheeseburger Eggroll | sriracha ketchup pipette

Bao Bahn Mi | housemade bao bun, lemongrass pulled pork, grilled jalapeño ginger aioli, asian slaw | df

Butterscotch Budino | caramelized puff pastry, chocolate cookie crumble | v

Mini Monte Cristo | sugar glazed biscuit doughnut, ham, gruyere, raspberry coulis

Truffle Honey Grilled Cheese | fontina, dijonnaise, black truffle honey | v

Jalapeño Popper Mini Potato | cheddar, cream cheese, bacon | gf

Bolivian Beef Empanada | chimichurri aioli

Buffalo Tater Tot Nachos | house buffalo sauce, crumbled blue cheese, green onion | v, gf

White Wings | chicken breast, crispy bacon, smoked cheddar, jalapeño jelly glaze | gf



MINI MONTE CRISTO

LATE NIGHT SAVORY STATIONS

Stromboli Carving Station | petite stromboli carved to order, marinara dipping sauce

- meatball and mozzarella
- mixed vegetable and cheese | v

Slider Bar | served in bamboo cones with house ranch chips | **choose two**

- colorado buffalo slider
- buffalo chicken slider
- grilled chicken slider
- pulled pork slider
- reuben slider
- mini nutella sandwich | v
- baby black bean slider | v

Empanada Bar | guest choice of

- bolivian beef
- santa fe chicken
- fusion vegetable | v

PREMIUM UPGRADE
blue crab empanada

Pizetta Bar | **choose two**

- sausage and fennel
- smoked chicken
- tuscan poached pear | v
- rocky mountain peach and goat cheese | v
- margherita | v

Pretzel Bar | sea salt crusted house-pretzel bites, guest choice of spiked cheddar cheese sauce, honey creole mustard | v

LATE NIGHT SWEET STATIONS

Tin Cup Cookie Station | baked to gooey, served warm in individual tins with cocktail forks | v

- chocolate chip
- oatmeal raisin
- peanut butter
- snickerdoodle

S'More Station | guests roast their own | housemade marshmallows, chocolate squares, graham crackers | v

CHECK OUT OUR DESSERT SELECTIONS ON THE NEXT PAGE FOR MORE LATE NIGHT SNACK OPTIONS



SAUSAGE AND FENNEL PIZZETTA

PETITE SWEETS

Classic Crème Brûlée | vanilla latte custard, mini skillet | gf, v

Lemon Lavender Shortbread Cookie | flower shaped lavender cookies, lemon butter cream filling | v

Housemade Mochi | guest selection of toasted coconut, peach champagne, bourbon butterscotch | v, gf

Butterscotch Budino | caramelized puff pastry, chocolate cookie crumble | v

Mini Candied Bacon Bonut | biscuit doughnut, maple espresso anglaise, pig candy sprinkles

Lavender Brownie | bittersweet chocolate, floral lavender | v

Nutella Tart | white chocolate shell, crushed hazelnuts | gf, nuts

Baby Citrus Cheesecake | v

Classic Cream Puff | walter's heavenly pastry cream | v

Red Velvet Cheesecake Bar | brownie crust, white chocolate drizzle | v

Fresh Fruit Tart | pastry cream, handmade flaky cup | v

Snickers Truffle | dark chocolate, peanuts, caramel | v, gf, nuts

Cereal Milk Truffle | frosted flakes, brown sugar | v

Chai Spiced Truffle | bittersweet chocolate, cacao nibs | v, gf

Petite Churro | cinnamon caramel sauce | v

Peanut Butter Chocolate Bar | puffed millet, dark chocolate, peanut butter | vg, gf, nuts

Key Lime Parfait | macadamia, oats, green apple, key lime mousse, toasted coconut | vg, gf, nuts

TWO-BITE CUPCAKE

Red Velvet | cream cheese frosting | v

Piña Colada | pineapple preserves, rum crème, toasted macaroon crumble | v

Champagne | amaretto cream filling, champagne buttercream, white nonpareils | v

All Things Chocolate | chocolate cake, ganache filling, chocolate buttercream, chocolate pearls | v

Spiced Carrot Cake | whipped vanilla cream cheese buttercream | v

Cinnamon Roll | cinnamon, brown sugar, buttercream | v

Raspberry Lemonade | lemon zest, fresh raspberry | v

MINI PARFAIT

Banana Nutella S'mores | house graham crisp, walter's torched marshmallow | v, nuts

Chocolate Pot De Crème | vanilla whipped cream rosette | v, gf

Lemon Posset | blackberry, florentine crisp | v, gf, nuts

Grandma's Apple Pie | v

Strawberry Shortcake | vanilla cake, fresh strawberry, whipped cream | v

Fusion Tres Leches | chai spice, mango kiwi salsa, dulce de leche, bruleed orange zest, smoked sea salt | v, gf

Key Lime | macadamia, oats, green apple, key lime mousse, toasted coconut | vg, gf, nuts

FRENCH MACARON

Passion Fruit | v, gf, nuts

Thyme Brown Butter | v, gf, nuts

Lemon Lavender White Chocolate | v, gf, nuts

Chocolate Raspberry | v, gf, nuts

Lemon Poppyseed | v, gf, nuts

Vanilla Bean | v, gf, nuts

STATION

Affogato | bourbon butterscotch ice cream, nitro cold brew, florentine lace, cacao nibs | v, gf, nuts

Pie Shoppe | guest selection of apple, pumpkin, chocolate bourbon pecan, cherry

Flambé Bonut | biscuit doughnut holes, banana, bourbon, butter, brown sugar | v

Crispy Cereal Bar Station | guest selection | v, nuts

- brown butter rice krispies treats
- peanut butter cap'n crunch
- cocoa puffs

STAFF FAVORITES:

Snickers Truffle
Lemon Posset Mini Parfait

PLATED DESSERT

Grilled Summer Peach | pound cake, raspberry caramel, toasted cinnamon crème fraiche, honey powder | v, gf

Black Forest Tart | bourbon black cherry compote, rum caviar | v

Doughnut Shortcake | glazed doughnut, macerated berries, vanilla mascarpone crème | v

Chocolate Sin | walter's chocolate shell, rich chocolate ganache | v, gf

Fusion Tres Leches Parfait | chai spice, mango kiwi salsa, dulce de leche, bruleed orange zest, smoked sea salt | v, gf

Cantaloupe and Blueberry Cream Parfait | tahitian vanilla bean yogurt, signature house granola, dried cherries, pineapple, toasted coconut, pepitas, maple, brown sugar | v, gf

Lemon Lavender Trio | classic lemon posset, lemon lavender white chocolate truffle, lemon lavender shortbread cookie | v

Custom Petite Trio | choose three petite desserts for a plated presentation | v

ASK US ABOUT

CUTTING CAKES
TUXEDO DIPPED STRAWBERRIES
ICE CREAM SUNDAY BAR
SPECIALTY ICE CREAM FLAVORS
MORE VEGAN AND DAIRY FREE DESSERTS



BLACK FOREST TART



AFFOGATO STATION



BEVERAGES

SPECIALTY COCKTAILS

Peach Basil Mule | vodka, peach, lime, basil, ginger beer

South Beach White Sangria | pinot grigio, rum, mango, strawberry, soda

Aperol Spritz | aperol, prosecco, soda, orange juice

Paloma Margarita | tequila, ruby red grapefruit juice, lime juice, soda

Sangria Refresher | cabernet, vodka, citrus, blackberry

Cucumber Mint Cooler | vodka, lime, cucumber, mint, soda

Pomegranate Bourbon Mule | bourbon, pomegranate, lime, ginger beer

Bloody Mary | vodka, house bloody mary mix

MOCKTAILS

Lavender Lemonade | fresh lemonade, housemade lavender simple syrup

Summer Fusion | peach nectar, orange juice, soda, grenadine

Perfect Pear | pear nectar, apple juice, cream soda, ginger beer, lemon juice

SKIP THE BAR LINE

ASK YOUR DESIGNER ABOUT
DISPLAYING COCKTAILS ON
OUR SPECIALTY SHELVING

PALOMA MARGARITA, LAVENDER LEMONADE, PEACH BASIL MULE



DÉCOR AND DISPLAY

STANDARD DÉCOR PACKAGES

- Mountain Vintage
- White Mountain Vintage
- Urban Loft Silver
- Gallery Gold
- Modern Bronze

CUSTOM ADD ONS

Snack Wall | double sided chalkboard shelving unit

Gueridon Trolley | tended mobile cuisine for a fun, interactive experience

Cone Cart | mobile or stationary cart, to serve bites in bamboo cones

Farmer's Market Cart | large wood shelves with black metal awning, oversize metal wheels

Barre Display | three-tier tabletop shelving unit, with hanging menu displays

Suspension Station | sleek black tabletop piping, fitted with hanging chains for a vertical food display

Tapas Table | raw wood and steel table, elevation platform

Convertible Shelf | rustic iron and wood construction, converts from table to shelves

Asymmetrical Shelf | industrial iron and wood construction, offset shelf placement

Donut Wall / Snack Pail Wall | custom length panels with attached pegs for donuts or snack pails

Crate Display Shelf | grey washed crate tabletop display

Pallet Wall | rustic wood with removable shelving, great for backdrops, escort display or snack presentation

Community Table | handmade wooden eight foot table, grey stain, matching benches

Barrel Table | versatile sizes for buffet or bar, rustic look

Custom Design Items | in house graphic design for branded menus, escort cards, table numbers, cocktail napkins, passing trays and more - ask your designer about pricing

Barre Display

Talk to your designer today about incorporating any of these unique displays at your occasion! Photos available.



THE TRIPLE THREAT



CALVIN
Executive Chef

Calvin took the helm of Occasions' kitchen during a historic lull in events due to the pandemic. That's given him the opportunity to put his own delicious stamp on our menus, adding artful presentation touches and new cooking techniques. Having cooked for James Beard House guests and regulars at many iconic Denver restaurants, Calvin knows how to dress it up or dress it down to match the occasion.



SHEILA
Kitchen Manager

Born and raised in New England, Sheila specializes in working with natural foods and knows how to lead a team with her upbeat energy. She loves getting creative with wholesome ingredients and has over 30 years of training and experience creating healthy dishes for guests with specific dietary needs.

A true professional who can't imagine doing anything else, Sheila thrives off of the rush and magic that happens behind the scenes in the kitchen – it takes her back to her musical theater roots and gives her that adrenaline rush she loves.



WALTER
Pastry Chef

Born and raised in Glarus, Switzerland, Walter has been baking since the age of 15 and has never really slept since. Catch him early, because he's usually completed a full day of baking around the time we break for lunch. We feel fortunate to have his talents in house, along with his sense of humor. Walter applies traditional Swiss methods to produce timeless, authentic desserts – while also creating contemporary, trending sweets. Oh, and be sure to ask about his breads. They're nothing short of homemade, melt-in-your-mouth bliss... to say the least.



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